



# CRANBERRY DIJON PORK TENDERLOIN

with Mashed Potatoes & Roasted Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



6 oz | 12 oz  
Green Beans



1 | 1  
Lemon



1 Thumb | 1 Thumb  
Ginger



¼ oz | ¼ oz  
Rosemary



10 oz | 20 oz  
Pork Tenderloin



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Cranberry Jam



1 | 2  
Chicken Stock  
Concentrate



2 tsp | 4 tsp  
Dijon Mustard



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



### HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Cutlets

Calories: 610



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 610





HELLO

### CRANBERRY DIJON SAUCE

Sweet-tart cranberry jam and zingy Dijon mustard pair up to give pork some flavorful oomph.

### TURN IT UP

Don't forget to turn the pork periodically as it sears in the pan. Browning it on all sides ensures that the meat cooks evenly and develops a tasty crust.

### BUST OUT

- Zester
- Paper towels
- Medium pot
- Large pan
- Strainer
- Baking sheet
- Potato masher
- Large bowl

- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to middle position (**middle and top positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim **green beans** if necessary. Zest and quarter **lemon**. Peel and mince or grate **ginger** until you have 1 tsp (**2 tsp for 4**). Pick **rosemary leaves** from stems; mince leaves until you have 1 tsp.



### 4 ROAST PORK & BEANS

- Toss **green beans** in a large bowl with a **drizzle of oil, salt, and pepper**. Spread out on opposite side of sheet from **pork**. (**For 4 servings, toss green beans on a second sheet; roast pork on middle rack and green beans on top rack.**)
- Roast on middle rack until pork is cooked through and green beans are tender, 10-12 minutes.
- Transfer pork to a cutting board to rest. Carefully toss green beans with **lemon zest**.

- Skip roasting chicken; spread **green beans** across entire sheet.



### 2 MAKE MASHED POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Mash with **sour cream** and **1 TBSP butter** (**2 TBSP for 4 servings**) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



### 5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **minced ginger** and **minced rosemary**; cook until fragrant, 30 seconds.
- Stir in **jam, stock concentrate, mustard**, and **¼ cup water** (**½ cup for 4 servings**). Simmer until slightly thickened, 2-3 minutes.
- Remove from heat; stir in **1 TBSP butter** (**2 TBSP for 4**) until melted.



### 3 SEAR PORK

- While potatoes cook, pat **pork\*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes (**it'll finish cooking in the next step**).
- Turn off heat; transfer pork to one side of a baking sheet. (**For 4 servings, spread pork out across entire sheet.**) Wipe out pan.

- Swap in **chicken\*** for pork. Cook until browned and cooked through, 3-5 minutes per side. (**No need to transfer to a baking sheet!**)



### 6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **mashed potatoes**, and **green beans** between plates. Drizzle pork with **sauce**. Serve with **lemon wedges** on the side.
- Slice **chicken** crosswise.

\*Pork is fully cooked when internal temperature reaches 145°.

• Chicken is fully cooked when internal temperature reaches 165°.